



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mtevaz Lezzetler® Turkish cooking recipes

Gaziantep Salad

Antep Salatas



3 medium size tomatoes
2 long peppers
1 red pepper
1 onion
1 garlic clove
Half bunch parsley
7-8 leaves of mint
1 tsp salt
For Upper Side:
2 tbsp pomegranate syrup
2 tbsp water
1/2 tsp dried mint
1/2 tsp sumac
1/2 flaked red pepper

- # Dice the onion into small pieces and knead these pieces with salt to soften them. Transfer them into a bowl.
- # Add small tomato pieces, small parsley pieces, fresh mint, red and long pepper pieces into the bowl. Mix it.
- # Mix pomegranate syrup with water, dried mint, sumac and red pepper in another bowl. Then, pour this sauce all over the salad.
- # You may serve the salad half an hour later.

Note: At the traditional Gaziantep Salad, oil is not added especially.